



THE
GRIFFIN
235 INN 197

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X
CHEF NISH RAVINDRAN

38pp

*All dishes served to the
table for sharing.*

STARTERS

Selection of Poppadums and Chutneys (V/VGA)

Crisp poppadums served with a selection of chutneys and a fresh, lightly spiced mango salad.

Potato Pakora (V/VGA)

Crisp spiced potato fritters, fried until golden and served for sharing.

MAINS

Lamb Rogan Josh

Slow-cooked lamb in a rich, aromatic tomato sauce with warming Indian spices.

Punjabi Chicken Curry

Tender chicken cooked in a traditional Punjabi-style curry with tomatoes, onions, garlic, ginger and fragrant spices.

Aloo Gobi (V/VGA)

A classic vegetarian curry of potato and cauliflower, gently cooked with turmeric, cumin and aromatic spices.

Dal Tadka (V)

Slow-cooked lentils finished with a fragrant tempering of garlic, cumin and spices.

Served with Saffron Rice & A Selection of naan breads

DESSERT

Gulab Jamun with Vanilla Ice Cream (V)

Soft, sweet milk dumplings soaked in a lightly spiced sugar syrup, served warm with vanilla ice cream.